



DOUBLETREE  
BY HILTON™

# Start With Cookies









# Clever Cookie Creations from Around the World

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#StartWithCookies



# COOKIES MAKE THE WORLD GO 'ROUND

Line a path from Anchorage, Alaska, to the bottom of Key West, Florida

Line the Golden Gate Bridge 3,510 times

Circle the Equator every 4 years

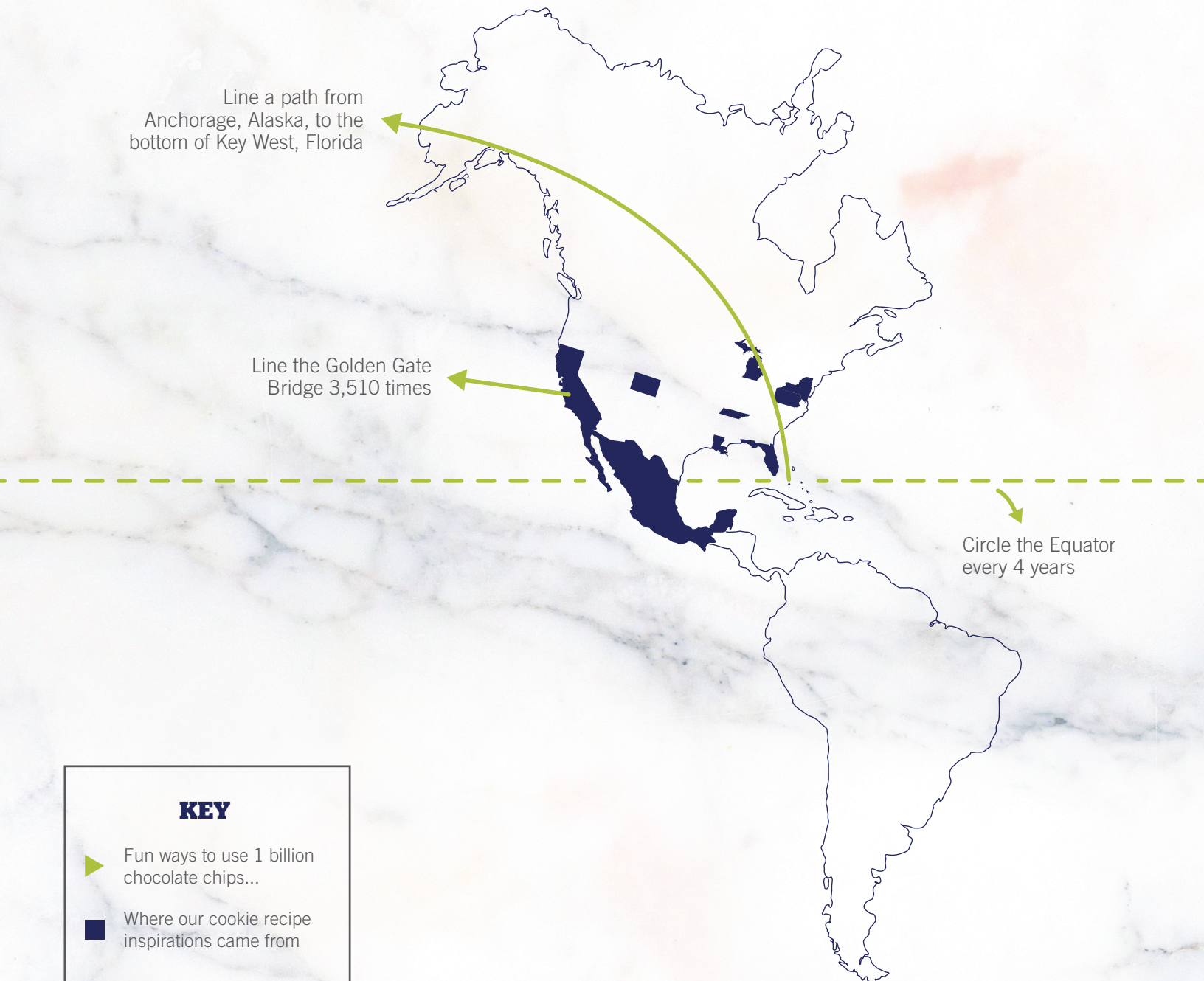
## KEY



Fun ways to use 1 billion chocolate chips...



Where our cookie recipe inspirations came from





Every guest who walks through our doors receives a signature, warm DoubleTree Cookie. Since starting this tradition in 1986, we've given away over 1 billion chocolate chips! **That's enough chips to...**

Match the weight of  
the London Eye  
1.07M+ pounds

Reach the top of  
Dubai's Burj Khalifa  
11,580 times

Reach the summit  
of Mt. Everest  
1,806 times







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## IT STARTS WITH THE COOKIE



When the cookie crumbles...

As Chief Cookie Officer for DoubleTree by Hilton, I believe that I have the best job in the world – or at the very least, the sweetest.

I've worked at DoubleTree by Hilton hotels for more than 28 years. In that time, together with Team Members around the world, we've welcomed guests with more than 400 million of our signature, warm DoubleTree Cookies, making our delicious treats synonymous with the hospitality you receive with every visit. So, it gives me great pleasure to share some of my favorite recipes curated by our hotel teams that you can enjoy at home.

Last year's cookie book, *We Have Cookies*, gave DoubleTree Cookie fans the chance to utilize DoubleTree Cookie Dough or leftover DoubleTree Cookies in a variety of dishes. This year, we're back with even more recipes from properties all around the world, waiting for you to start cooking, baking, mixing, and shaking.

The DoubleTree Cookie is used as the key ingredient in every recipe found in this book, from savory dishes like Cookie-Coated Chicken Fingers to sweet endings like the Cookie & Irish Cream Brownie.

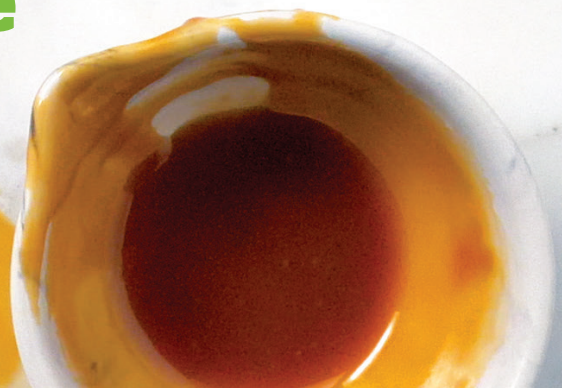
While the coveted recipe for the signature, warm DoubleTree Cookie remains a secret, you can still bring the taste to your kitchen by ordering ready-made dough, DoubleTree Cookies, or collectible tins of Cookies at [DoubleTreeCookies.com](http://DoubleTreeCookies.com), or stop into any DoubleTree by Hilton hotel to request a signature, warm DoubleTree Cookie so that you can start experimenting with these irresistible recipes today.

If you're making your own DoubleTree Cookie-inspired creations at home, we want to know! Share the Cookie Love with [@DoubleTree](https://www.facebook.com/DoubleTree) on Facebook and Instagram using [#StartWithCookies](https://www.instagram.com/DoubleTree).

Cheers!

## Chef Roger Maune

Chief Cookie Officer & Executive Chef  
DoubleTree by Hilton Hotel San Jose – San Jose, CA, USA





# Conversion Chart

## VOLUME

¼ tsp.	1.2 mL
½ tsp.	2.5 mL
1 tsp.	5 mL
½ tbsp.	7.5 mL
1 tbsp.	15 mL
¼ cup	30 mL
¼ cup	60 mL
⅓ cup	80 mL
½ cup	120 mL
⅔ cup	160 mL
¾ cup	180 mL
1 cup	250 mL
1 ¼ cup	300 mL
1 ½ cup	350 mL
2 cups	475 mL
3 cups	700 mL
4 cups	950 mL
4 quarts	3.8 L

## WEIGHT

¼ oz.	7 g
½ oz.	15 g
1 oz.	30 g
2 oz.	55 g
3 oz.	85 g
4 oz.	115 g
5 oz.	140 g
6 oz.	170 g
7 oz.	200 g
8 oz. (½ lb.)	225 g
9 oz.	255 g
10 oz. (⅔ lb.)	300 g
11 oz.	310 g
12 oz. (¾ lb.)	340 g
13 oz.	370 g
14 oz.	400 g
15 oz.	425 g
16 oz. (1 lb.)	450 g

## TEMPERATURE

F°	C°
200	90
250	120
300	150
325	175
350	180
375	190
400	200
435	220
450	230
475	250
500	260

## BAKING PAN SIZES

11 x 7 x 2 in.	6 cups	28 x 18 x 5 cm	1.4 L
13 x 9 x 2 in.	4 cups	33 x 23 x 5 cm	3.3 L
8 x 2 in.	6 cups	20 x 5 cm	1.4 L
9 x 2 in.	8 cups	23 x 5 cm	1.9 L
10 x 2 in.	1 cup	25 x 5 cm	2.6 L
8 x 8 x 2 in.	8 cups	20 x 20 x 5 cm	1.9 L
9 x 9 x 2 in.	10 cups	23 x 23 x 5 cm	2.4 L
10 x 10 x 2 in.	12 cups	25 x 25 x 5 cm	2.8 L
8 x 4 x 2 ½ in.	4 cups	20 x 10 x 6 cm	948 mL
9 x 5 x 3 in.	8 cups	23 x 13 x 8 cm	1.9 L

All conversions are rounded values.





## Executive Chef Roger Maune

### Chief Cookie Officer

Chef Roger Maune has served on Hilton culinary teams around the U.S. for nearly 30 years, at hotels in Los Angeles, Sacramento, Arizona, Santa Barbara and, most recently, San Jose. As a former member of Hilton's corporate chef team, Chef Roger set portfolio-wide U.S. food and beverage standards for breakfast, lunch, dinner, and in-room dining. Currently, he proudly bakes and serves the brand's signature, warm DoubleTree Cookie to thousands of guests each week as the Executive Chef at DoubleTree by Hilton Hotel San Jose.

In addition to working with corporate headquarters, Chef Roger also integrated deeply with local teams, establishing an expertise in the hotel opening food and beverage process. During his tenure with Hilton, he has been an integral part of several grand openings, including DoubleTree by Hilton Hotel Cedar Rapids Convention Complex, DoubleTree by Hilton Hotel Campbell - Pruneyard Plaza, and Juniper Hotel Cupertino, Curio Collection by Hilton.

Chef Roger has mentored and promoted five of his assistant chefs to various Hilton properties around the world where they now manage their own kitchens as executive chefs. Chef Roger continues to be involved in activities and organizations with the goal of furthering the education and training of young chefs.

Outside of work, Chef Roger is also involved with Hunger at Home, a local organization that supports food banks and shelters. He participates in fundraising, donates food that otherwise would be thrown away, and educates the community on the importance of nutrition and exercise. He resides in San Jose with his wife and dog.



### DOUBLETREE COOKIE PANCAKES

YIELD: 5 SERVINGS

1 oz. DoubleTree Cookie Butter  
(recipe below)

5 servings DoubleTree Cookie Batter  
(recipe below)

Maple syrup for serving

### COOKIE DOUGH PANCAKE BATTER

YIELD: 20 PANCAKES

1 lb. pancake mix

1 cup DoubleTree Cookie Dough, thawed

### COOKIE BUTTER

YIELD: 22 1-OZ. PATS

1 lb. butter, softened

2 oz. powdered sugar

2 DoubleTree Cookies, baked and chopped

Pinch of kosher salt

Prepare pancake batter according to package directions. Dice thawed DoubleTree Cookie Dough into small pieces and fold into pancake batter.

Soften butter, add powdered sugar, kosher salt, and mix well. Add chopped cookies. Roll prepared butter in plastic into a long tube the size of a quarter. Chill. Slice into ¼-inch pats and serve alongside pancakes.

Using a ladle, or a measuring cup, pour ½ cups of pancake batter on a pre-heated, non-stick griddle. Garnish with sliced strawberries, mint, syrup, and cookie butter.



# Americas







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DoubleTree Cookie Mousse 35



The image features a background of marbled paper with a pattern of white, grey, and light brown veins. Centered on this background is the word "Sip" in a bold, yellow, sans-serif font.

**Sip**



# DOUBLETREE COOKIE VELVET MARTINI

**YIELD: 1 MARTINI**

With DoubleTree by Hilton Hotel Boston - Downtown nestled in the heart of Boston's Theatre District and next to the city's famous St. Patrick's Day parade route, ***we dreamed up the perfect cocktail to take center stage.*** Combining mouth-watering crumbles of our signature, warm DoubleTree Cookie with the rich, earthy flavors of stout lager, the DoubleTree Cookie Velvet Martini was born. It's a celebratory cocktail not only for St. Patrick's Day, but for every day.

**Jared Hall, Assistant Food & Beverage Manager**

DoubleTree by Hilton Hotel Boston - Downtown – Boston, MA, USA



## MARTINI

1 ¼ oz. stout lager infusion  
1 ¼ oz. vanilla vodka  
1 oz. white chocolate liqueur  
Whipped cream and stout lager  
cookie crumble for garnish

## STOUT LAGER INFUSION

(makes about 14 oz.)

2 DoubleTree Cookies  
1 pint stout lager

## STOUT LAGER COOKIE CRUMBLE

(enough for 2–4 drinks)

Reserved DoubleTree Cookie crumbs  
infused with stout lager  
1 ½ heaping spoonfuls of  
brown sugar

Crumble cookies into a blender and blend to a fine crumble. Combine with pint of stout lager. Let sit for 30 minutes, stirring occasionally. Pour through a fine mesh strainer. Set aside 1 ¼ oz. for the martini and refrigerate the rest of the infusion. Reserve strained cookie crumbs for crumble.

Press as much excess liquid from the crumbs as possible. Combine crumbs with brown sugar and spread thin on a parchment paper-lined baking sheet. Bake at 450°F for 20 minutes or until dry. Let cool for 30 minutes. Break into small chunks for garnish.

Combine infusion, vanilla vodka, and white chocolate liqueur in shaker. Shake well and strain into a chilled martini glass. Garnish with whipped cream and stout lager cookie crumble.



The background of the image is a piece of marbled paper with a pattern of white, cream, and light grey veins. The word "Nibble" is centered in the middle of the image in a bold, green, sans-serif font.

**Nibble**



# DOUBLETREE BUTTERMILK COOKIE PANCAKES

YIELD: 1 SERVING/3 PANCAKES

From DoubleTree by Hilton Hotel Denver - Aurora located in Aurora, Colorado, where breakfast is our favorite meal of the day, DoubleTree Buttermilk Cookie Pancakes make a lot of sense. Traditional, fluffy buttermilk *pancake batter combined with a hearty dose of our signature DoubleTree Cookie crumbles* satisfies any morning sweet tooth. What's more, these pancakes resemble a giant DoubleTree Cookie...who wouldn't want to dig in?

## Greg Nelson, Line Cook

DoubleTree by Hilton Hotel Denver - Aurora – Aurora, CO, USA



¾ cup buttermilk pancake mix  
½ cup cold water  
1 ½ DoubleTree Cookies, crumbled  
2 tbsp. butter  
3 tbsp. maple syrup  
Powdered sugar, strawberry slices,  
white chocolate shavings, cookie  
crumbles, and a mint leaf  
for garnish

Combine buttermilk pancake mix with cold water and cookie crumbles; blend until smooth. Ladle 3 2-oz. scoops onto a hot griddle or skillet coated with butter. Cook for 3 minutes and flip. Cook for another 3 minutes.

Place the pancakes on a plate and sprinkle with powdered sugar. Top with strawberry halves, additional cookie crumbles, white chocolate shavings, and a mint leaf. Place warm maple syrup in a shot glass and set on the plate with the pancakes and a pat of butter. Serve.





Whipped cream  
makes this  
treat even better!



# DOUBLETREE COOKIE APPLE PIZZA

**YIELD: 1 APPLE PIZZA**

Whether you're traveling for business or pleasure, nothing warms the heart like baked apples and drizzles of gooey caramel.

***We let rich and spicy Michigan-grown Braeburn apples lead the way*** in this mouthwatering assembly of our signature DoubleTree Cookie Dough, cream cheese, cinnamon, and caramel, created by Executive Chef Robert Marinucci. Perfect for a quick pick-me-up in the afternoon or an indulgent way to end an evening meal.

**Robert Marinucci, Executive Chef**

DoubleTree by Hilton Hotel Detroit - Dearborn – Dearborn, MI, USA



DoubleTree Cookie Dough,  
enough to make one large cookie  
2 oz. cream cheese  
½ oz. caramel sauce  
2 tbsp. sugar  
½ tsp. ground cinnamon  
1 Braeburn apple, peeled, cored,  
and sliced into thin wedges  
½ oz. caramel sauce for drizzle

Place the DoubleTree Cookie Dough on a parchment-lined sheet pan and bake for about 7 minutes until soft.

Mix cream cheese and caramel sauce until well blended. Set aside.

Combine the sugar and cinnamon in a small pan and mix well. Toss apple slices until coated in mixture.

Using the palm of your hand, flatten out cookie to ¼ inch. Let the cookie firm up, then spread the cream cheese/caramel mixture on top.

Layer the apple slices in a pinwheel shape on top and bake for about 5 minutes until the cookie is done and apples are soft.

Drizzle with caramel sauce. Serve.





2 cups crumbled DoubleTree Cookies  
2 cups old fashioned oats  
1 cup chopped raw cashews  
1 cup chopped raw pecans  
1 cup steel cut oats  
1 ½ tsp. salt  
1 tsp. cinnamon  
½ cup canola oil  
½ cup Tennessee artisan honey  
½ cup maple syrup  
Zest of 2 oranges  
2 vanilla beans split lengthwise,  
seeds and sides scraped, or 1 tbsp.  
vanilla extract

Preheat oven to 325°F.

Line a rimmed baking sheet with  
parchment or waxed paper.

Mix the first 5 ingredients together in  
a large bowl.

In a saucepan over medium heat,  
bring the remaining ingredients to a  
slow boil; reduce heat to simmer and  
cook for 2 minutes.

Remove vanilla bean pod and seeds  
and pour hot liquid over oat mixture;  
mix well. Pour oat mixture onto  
prepared sheet pan and bake for  
20 minutes or until golden brown,  
turning once after 10 minutes to get  
an even color.

Remove from oven and allow to cool  
for about 30 minutes. When cool,  
break up granola with your hands and  
store in an airtight container for up  
to 3 weeks.

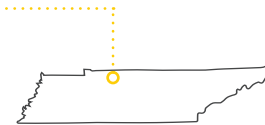
# DOUBLETREE COOKIE GRANOLA

**YIELD: 4 SERVINGS**

Inspired by vibrant Music City, USA, *this is a recipe that packs a punch.* Tennessee artisan honey, cashews, pecans, oats, cinnamon, oranges, vanilla beans, and, of course, a hearty portion of our signature DoubleTree Cookie crumbles, leave nothing to be desired. Truly a breakfast of champions that will keep you fueled for the entire day.

**Eric Fiedler, Executive Sous Chef**

DoubleTree by Hilton Hotel Nashville Downtown –  
Nashville, TN, USA





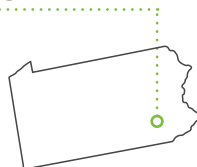
# DOUBLETREE COOKIE CINNAMON ROLL

**YIELD: 6 SMALL CINNAMON BUNS OR 2 LARGE**

Inspired by the down-home flavors of Pennsylvania Dutch Berks County cooking, this melt-in-your-mouth cinnamon roll is **as good for your taste buds as it is for your soul**. Our signature, warm DoubleTree Cookies are cooled, crushed, and seamlessly melded with the familiar flavors of brown sugar and cinnamon. A bold and memorable treat to complement this stylish and modern Pennsylvania property.

**Daniel Wooten, CEC Executive Chef**

DoubleTree by Hilton Hotel Reading – Reading, PA, USA



## DOUGH

¾ cup warm milk (110°F)  
2 ¼ tsp. active dry yeast  
(¼ oz. pkg.)  
¼ cup granulated sugar  
1 egg + 1 egg yolk, at  
room temperature  
¼ cup unsalted butter, melted  
3 cups bread flour  
¾ tsp. salt

## FILLING

12 DoubleTree Cookies  
(baked, cooled, and crushed)  
⅔ cup dark brown sugar  
1 ½ tbsp. ground cinnamon  
¼ cup unsalted butter, softened

## CREAM CHEESE FROSTING

4 oz. cream cheese, softened  
3 tbsp. unsalted butter, softened  
¾ cup powdered sugar  
½ tsp. vanilla extract

Add warm milk to the bowl of an electric mixer and sprinkle yeast on top. When yeast begins to foam, add sugar, egg, egg yolk, and butter. Mix well. Stir flour and salt together and add to yeast mixture. Stir until a dough begins to form. Dough should shape into a nice ball and be slightly sticky. Using the dough hook attachment on the mixer or your hands, knead dough for 8–10 minutes. Transfer dough into an oiled bowl, cover with plastic wrap and a warm towel, and allow to rise 1–1 ½ hours or until doubled in size.

Turn out onto a well-floured surface and shape into a 14x9-inch rectangle. Spread softened ¼ cup of butter over the dough. In a small bowl, mix together the crushed DoubleTree Cookies, brown sugar, and cinnamon. Sprinkle this mixture over the dough and, using your hands, lightly press it into the surface of the dough. Starting at one of the 9-inch edges, tightly roll the dough up. Seal the edges and turn seam side down. With a serrated knife, cut into 6 equal pieces and place the rolls, filling side down, in a parchment paper-lined baking pan. Cover with plastic wrap and a warm towel and let rise again for 30 minutes.

Preheat oven to 350°F. Remove wrap and towel and bake for 20–25 minutes till just slightly brown around the edges. Allow to cool while you prepare the frosting.

Combine cream cheese, butter, powdered sugar, and vanilla extract in the bowl of an electric mixer. Beat until smooth and fluffy. Spread over the tops of the cinnamon rolls, sprinkle with crushed DoubleTree Cookie crumbs, and serve while still warm.



The background of the image is a piece of marbled paper with a complex, organic pattern of swirling, branching veins in shades of light blue, grey, and cream against a white base. The pattern resembles natural stone or biological structures like veins in marble or branching in a tree.

**Savor**



# MIXED GREENS & BERRY SALAD WITH DOUBLETREE COOKIE BALSAMIC DRESSING

**YIELD: 1 SALAD + 1 ½ CUPS DRESSING**

With our “As Fresh as it Gets” award from the San Mateo Tourist Bureau still sparkling on the mantelpiece, this innovative and contemporary salad, complete with signature DoubleTree Cookie crumbles, makes complete sense. Executive Chef Paul Maloney did not hold back on his passion for local produce in this **salad bejeweled with strawberries, blackberries, and blueberries**. A dish the whole family will love.

## **Paul Maloney, Executive Chef**

DoubleTree by Hilton Hotel San Francisco Airport –  
Burlingame, CA, USA



2 cups salad greens  
2 strawberries, sliced  
4–5 blackberries  
4–5 blueberries  
¼ cup candied walnuts  
½ DoubleTree Cookie, crumbled

## **DRESSING**

2 tbsp. honey  
1 tbsp. Dijon mustard  
½ tsp. sea salt  
½ tsp. black pepper  
1 large garlic clove, minced  
¼ cup balsamic vinegar  
¾ cup canola oil  
1 DoubleTree Cookie, crumbled

Place all ingredients for the dressing into a blender or use a stick blender/emulsifier and blend thoroughly to a thick, rich consistency. Let chill for at least 4 hours.

To serve, place salad greens on a plate and top with berries and walnuts. Sprinkle DoubleTree Cookie crumbs over all. Add dressing or serve on the side.





# DOUBLETREE COOKIE SURF & TURF

**YIELD: 1–2 SERVINGS**

In honor of the legendary giant redwood trees of Northern California, Executive Chef Roberto Reyes dreamed big.

*A clever marriage of red velvet waffles and the familiar, savory goodness of grilled steak and prawns,*

the DoubleTree Cookie Surf & Turf delivers a complex, yet charming, culinary sensation. A hearty dish to behold, it's topped with a dusting of our signature DoubleTree Cookie crumbs for the full sweet and savory experience.

## **RED VELVET WAFFLE** (makes 6)

2 cups all-purpose flour

¼ cup sugar

½ tsp. salt

2 large eggs + 2 additional

egg whites

1 ½ cups milk

8 tbsp. softened butter

1 tbsp. vanilla extract

4 DoubleTree Cookies, crumbled

3 drops red food coloring

1 skewer

Sift flour onto sugar and salt, lightly mix, and set aside. Beat the egg whites until light and fluffy. In a large bowl, combine the whole eggs, milk, butter, and vanilla. Mix well. Fold in the beaten egg whites. Gradually incorporate the liquid mixture into the flour, sugar, and salt. The batter should be smooth with only a few lumps. Crumble the DoubleTree Cookies and fold into the batter, along with the red food coloring. Heat the waffle maker and lightly brush the top and bottom with cooking oil. Ladle the liquid mixture directly onto the center of the bottom waffle plate and close slowly to catch any excess from the side. Wait at least 1–2 minutes, then slowly lift the lid. If your waffle separates, close the lid and wait for a few more seconds. Use a skewer to dislodge the waffle. Keep warm.

## **Roberto Reyes, Executive Chef**

DoubleTree Suites by Hilton Hotel Sacramento -  
Rancho Cordova – Rancho Cordova, CA, USA



## **SURF & TURF**

1 8-oz. bistro filet

2–3 large prawns

4 tbsp. butter, melted

1 tbsp. lime juice for drizzle

Salt and pepper to taste

Balsamic glaze

Truffle oil

Shredded cabbage, green and red

Micro greens and edible flowers for garnish

## **GOLD NUGGETS**

1 DoubleTree Cookie

1 tsp. of fine gold luster dust

Spread oil, salt, and pepper on both sides of the steak. Steak should be grilled to desired doneness on both sides or about 10 minutes per side for medium-rare. Let it rest for a few minutes, then slice against the grain.

Season the prawns with melted butter, salt, and pepper. Place on the grill. When prawns are bright orange-red, remove from grill and finish with a drizzle of lime juice.

Sauté shredded green and red cabbage in a little truffle oil until wilted, then toss in balsamic glaze and additional truffle oil. Add salt and pepper to taste.

Break the DoubleTree Cookie into small nugget-sized crumbs. Toss crumbs in luster dust.

## **BALSAMIC GLAZE**

Combine 2 cups balsamic vinegar with ½ cup brown sugar; heat to boiling and reduce by half.

## **TO SERVE**

Take 1–2 waffles and place one at the center and the other at an angle. Then take the sautéed cabbage mixture and place on top of the center waffle. Position prawns against the side of the center waffle and fan out the sliced steak on the opposite side. Garnish with the DoubleTree gold nuggets, micro greens, edible flowers, and a drizzle of balsamic glaze.

# DOUBLETREE COOKIE-COATED CHICKEN FINGERS

YIELD: 4–6 SERVINGS

This recipe was created by Mike Miller, our very own finance controller at DoubleTree by Hilton Hotel Campbell - Pruneyard Plaza in Campbell, California. Mike thought outside the box and it paid off, creating *delicious, juicy chicken tenders* that are coated with a mixture of breadcrumbs and our signature DoubleTree Cookie crumbles, then deep fried to golden-brown perfection. This recipe is not only delicious, but genius!

## Mike Miller, Controller

DoubleTree by Hilton Hotel Campbell - Pruneyard Plaza –  
Campbell, CA, USA



1 ½ lbs. chicken tenders  
1 ½ cups flour  
2 eggs, beaten  
2 DoubleTree Cookies, crumbled to breadcrumb size  
½ cup unseasoned breadcrumbs  
Oil for frying

Preheat oven to 375°F. Season the chicken tenders with salt. Put flour in a shallow dish. Beat the eggs in a medium bowl. Combine the DoubleTree Cookie crumbs and breadcrumbs in another shallow dish. Dredge the chicken tenders in the flour to coat, shaking off any excess flour, then dip the floured chicken tenders into the egg and finally, coat them with the DoubleTree Cookie crumb and breadcrumb mixture.

Place the breaded chicken tenders on a baking sheet and bake in the oven for 12–15 minutes, until golden brown.

For fried chicken fingers, follow the instructions above, but place the breaded chicken tenders in the preheated oil for 6–8 minutes, until golden brown. Remove and place on a paper towel-lined tray or plate. Serve with honey mustard or syrup.







The image features a background of white marble with intricate, flowing veins of grey and light blue. The word "Indulge" is centered in a bold, red, sans-serif font.

**Indulge**



# DOUBLETREE COOKIE FRUIT TEMPURA

**YIELD: 6 SERVINGS**

It's as if all the colors of Mexico City came together in this fun and sumptuous dessert made from fresh, seasonal fruits coated in a delightfully light signature DoubleTree Cookie crumble tempura.

***Delicate, crisp, and with just the right amount of sweetness,*** this unique treat pairs perfectly with a dollop of fresh cream or a scoop of vanilla bean ice cream. Whether you're in Mexico City or Michigan, this is a charming treat for all seasons and tastes.

**Jose Antonio Acosta Rico, Pastry Chef**

DoubleTree by Hilton Hotel Mexico City Santa Fe –  
Mexico City, Mexico



2 DoubleTree Cookies, crumbled  
1  $\frac{3}{4}$  cups all-purpose flour  
1  $\frac{1}{4}$  cups of any orange-flavored sparkling water, chilled  
Seasonal fruits, fresh, ripe but firm, (peaches, apricots, bananas, mangoes, papayas, pineapple, etc.) cut into bite-sized chunks or strips  
Vegetable or peanut oil for deep frying

Pour chilled orange sparkling water in a handheld siphon (a canister charged with pressurized gas that is commonly used to aerate liquids, making them lighter and bubblier) give two pumps and chill for one hour.

Place crumbled DoubleTree Cookies and flour in a food processor and process till the cookies and flour are the same consistency. Add additional flour, if necessary, to make 2 cups. Pour into a mixing bowl.

Add the chilled sparkling water to the flour mixture and stir just enough to produce a light batter. Heat the oil to 350°F. Dip the fruit chunks in the batter, coating completely, then in small batches, fry until golden brown. Drain on paper towels. Serve warm by themselves or with vanilla ice cream.

# RASPBERRY KEY LIME DOUBLETREE COOKIE CUP

**YIELD: 8 COOKIE CUPS**

Endless sun, miles of coastline, white pristine beaches, and key lime pie—it's no wonder the Raspberry Key Lime DoubleTree Cookie Cup was created at this charming Palm Beach Gardens hotel. It's the perfect sweet dream turned into reality by Executive Chef Fernando Beltran, putting our **signature DoubleTree Cookie twist on the classic tangy key lime pie**, which is topped with plump, sun-kissed Florida raspberries.

## **Fernando Beltran, Executive Chef**

DoubleTree by Hilton Hotel and Executive Meeting Center  
Palm Beach Gardens – Palm Beach Gardens, FL, USA



8 DoubleTree Cookies (crumbled)  
2 oz. (¼ cup) unsalted,  
softened butter  
1 egg white  
2 8-oz. cans sweetened  
condensed milk  
Juice of 6 limes (about 1 lb.),  
freshly squeezed  
2 pints of fresh raspberries  
4 eggs, whole

Combine crumbled cookies with softened butter and egg white to produce a stiff dough. Divide into 8 portions and press firmly into the bottom and sides of muffin tin cups.

Blend raspberries in blender until smooth. Strain well. In a separate bowl, combine condensed milk, fresh lime juice, and whole eggs. Add raspberry purée. Mix well. Pour mixture into cookie cups, being careful not to overflow.

Bake in preheated 325°F oven for 17 minutes. Cool. Garnish with fresh whipped cream, grated white chocolate, a sprig of mint, and a fresh raspberry.



# DOUBLETREE COOKIE CHERRY CREAM CANNOLI

YIELD: 3 SERVINGS

For Executive Chef Robert Marinucci, combining the *all-time favorite Italian-American cannoli with tart Michigan cherries* and our signature DoubleTree Cookie was a no-brainer. Warm, rich, and chewy chocolate chip shells filled with mouth-watering sweet and sour cherry-infused cream are served with a dusting of DoubleTree Cookie crumbs. This medley of textures with the perfect amount of sweetness is the perfect way to end a hearty Italian meal.

## Robert Marinucci, Executive Chef

DoubleTree by Hilton Hotel Detroit - Dearborn – Dearborn, MI, USA



### DoubleTree Cookie Dough (3 portions)

1 cup whipping cream  
¼ cup cherry juice  
(20 cherries, pitted and juiced)  
8–10 Michigan tart cherries, pitted  
and finely chopped

Following directions on cookie dough package, bake cookies and let cool about 3 minutes. Place each cookie on a piece of plastic wrap and, using the palm of your hand, gently flatten cookie to about ¼ inch. Place a cylindrical form or any smooth cylinder such as a rolling pin, or even a tall, skinny glass, at the edge of each cookie and wrap the cookie and the plastic wrap around the cylinder, flattening the cookie even more as you roll. Place cannoli forms in the fridge to firm up.

In a mixer, whip the whipping cream, cherry juice, and chopped cherries until stiff peaks form. Chill for 10 minutes. Slide the cannoli-shaped cookies off the forms, remove the plastic wrap, and fill with the cherry cream. Serve immediately.







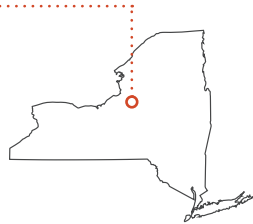
# PUMPKIN CREAM & DOUBLETREE COOKIE PIE

**YIELD: 8 16-OZ. MINI CAST IRON PANS (EACH SERVES 1-2)**

Inspired by the vivid hues of fall in Upstate New York, this delectable golden delight marries all the wonders of New York's fall festivities with our signature, warm DoubleTree Cookie. One bite of this pie conjures up memories of apple picking, freshly brewed cider, farmers' markets, and, of course, fields and fields of orange-dotted pumpkin patches. ***Quintessential fall spices like cinnamon, nutmeg, and ginger leave your taste buds tingling*** and your heart warm.

**Amanda Cooper, Sous Chef**

DoubleTree by Hilton Hotel Syracuse – Syracuse, NY, USA



16 DoubleTree Cookie portions  
1 cup heavy whipping cream  
8 oz. cream cheese, softened  
1 (15-oz.) can pumpkin purée  
½ cup brown sugar (packed)  
1 tsp. vanilla extract  
1 tsp. ground cinnamon  
¼ tsp. ground nutmeg  
¼ tsp. ground ginger  
Pinch of ground cloves  
¼ tsp. salt

Remove DoubleTree Cookie Dough from freezer and allow to thaw. Whip heavy cream until stiff peaks form and set aside.

In a large bowl, beat cream cheese until fluffy. Mix in pumpkin purée, brown sugar, vanilla, salt, and spices; beat for 2 minutes.

Using a spatula, fold in whipped heavy cream until blended well. Set mixture in the refrigerator to chill.

Press 2 DoubleTree Cookie “pucks” into mini cast iron pans and bake in a 300°F oven for 13 minutes. Allow cookies to completely cool.

Spread cream cheese pumpkin mixture on top of chilled cookies. Sprinkle a layer of sugar on top and use a torch to caramelize.

# DOUBLETREE COOKIE BEIGNET

YIELD: 48 BEIGNETS

Beignets, deep-fried, pillowy doughnuts, served with a dusting of powdered sugar, are a quintessential part of the New Orleans food scene. **Best enjoyed fresh out of the oven with a hot *café au lait* or *espresso*,** this addictive chewy treat will whisk you away to the colorful streets of the French Quarter, New Orleans jazz, and iconic Mardi Gras parades.

**Stanley Everage, Executive Chef**

DoubleTree by Hilton Hotel New Orleans – New Orleans, LA, USA



¼ oz. active dry yeast  
¼ cup warm water  
1 cup evaporated milk  
½ cup canola oil  
¼ cup sugar  
1 large egg  
4 ½ cups self-rising flour  
4 DoubleTree Cookies, finely crumbled  
Vegetable oil for frying  
Powdered sugar for coating  
Chocolate syrup and caramel sauce for drizzle

In a large bowl, dissolve yeast in warm water. Add milk, oil, sugar, egg, and 2 cups of the flour. Beat until smooth. Stir in enough of the remaining flour and cookie crumbs to form a soft dough (dough will be sticky). Place in an oiled bowl and cover. Allow to rise for about 2 hours or until doubled in bulk.

Punch dough down and turn onto a floured surface. Roll into a 16x12-inch rectangle. Cut rectangle into 2-inch squares.

Using an electric skillet or deep fat fryer, heat oil to 375°F. Fry squares, a few at a time, until golden brown on both sides. Drain on paper towels. Roll warm beignets in powdered sugar and top with drizzles of chocolate syrup and caramel sauce.



# DOUBLETREE COOKIE BANANA CRUNCH SUNDAE

YIELD: 1 SUNDAE

Infused with the distinct smoky flavor of Colorado Whiskey and covered with our signature DoubleTree Cookie crumbles, *this heavenly banana crunch sundae is a next-level dessert.*

Whether you're new to Colorado Whiskey or a regular imbibers, this sophisticated twist on the traditional sundae is a charming treat for the most elegant of occasions.

**Sean DeGrande, Sous Chef**

DoubleTree by Hilton Hotel Denver - Aurora – Aurora, CO, USA



## CHOCOLATE CRACKLE TOPPING

4 oz. semi-sweet chocolate chips or chocolate coating wafers

## CARAMEL SAUCE

3 oz. Colorado Whiskey  
2 slices of bacon, diced and fried crisp  
2 tbsp. unsalted butter  
¾ cup brown sugar  
1 tsp. cayenne pepper  
2 tbsp. + 1 tsp. heavy cream

## BANANA CRUNCH

½ banana  
50/50 flour/sugar mix (¼ cup of each should be plenty)  
Egg wash (1 egg beaten with 1 tbsp. water)  
Crushed DoubleTree Cookie crumbs  
Vegetable oil for deep frying  
3 oz. vanilla bean ice cream  
(1–2 small scoops)

Melt chocolate over hot water in a double boiler. Pour onto parchment paper and place in the refrigerator to harden. When solid, break into small pieces. Reserve for topping.

Combine whiskey and bacon in a sauté pan over medium-high heat. Bring to a boil, lower heat to simmer, and reduce by half. Add butter, brown sugar, and cayenne pepper; whisk until melted. Add heavy cream and whisk to finish. Remove from heat and set aside.

Slice the banana in half and then again lengthwise (4 pieces). Dredge in the flour/sugar mix, dip in the egg wash, and roll in crushed cookie crumbs. Deep fry for 3 to 4 minutes. Drain on paper towels and keep warm.

To assemble the sundae, place the deep-fried banana pieces in a bowl or sundae dish. Scoop the vanilla ice cream on top, then drizzle liberally with the caramel sauce. Top with chocolate bits and serve.





# DOUBLETREE COOKIE MOUSSE

**YIELD: 4 SERVINGS**

Beachy vibes, sun-kissed faces, and warm, salty ocean air float into consciousness when you first take a bite of this mouth-watering coffee and coconut delight. ***Infused with Mexico's famous Veracruz coffee,*** which is distinguished by its nutty flavor and chocolatey overtones, and drizzled with our signature DoubleTree Cookie crumbles, this is a simple yet memorable dessert that will keep you coming back for more.

**Fabiola Santiago Martinez, Pastry Chef**

DoubleTree by Hilton Hotel Veracruz – Veracruz, Mexico



## COOKIE BASE

4 DoubleTree Cookies, crumbled  
1 stick + 1 tbsp. butter, melted

## MOUSSE

1 tbsp. + 1 tsp. gelatin, softened per  
package directions  
1 cup coconut cream  
1 egg yolk  
 $\frac{3}{4}$  cup whipping cream  
 $\frac{1}{2}$  cup sugar  
1  $\frac{3}{4}$  cups meringue powder

## CARAMEL COFFEE TOPPING

1 cup sugar  
3 tbsp. + 1 tsp. water  
3 drops lemon extract  
1  $\frac{1}{2}$  tbsp. of soluble coffee

## GARNISH

Whipped cream  
Fresh raspberries  
Mint leaves  
DoubleTree Cookie crumbs

## BASE

Mix crumbled DoubleTree Cookies and melted butter. Press into the bottom and sides of 4 molds. Set aside.

## MOUSSE

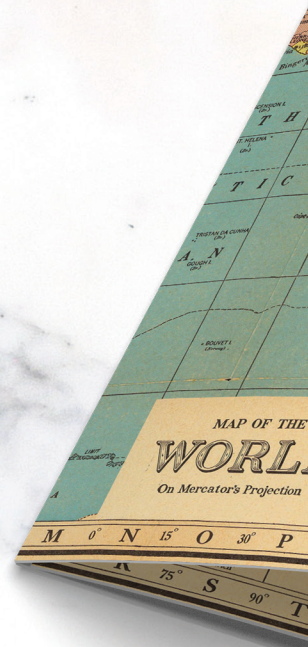
In a medium mixing bowl over a pan of warm water, combine the coconut cream with the softened gelatin. Stir in the egg yolk, then the meringue powder. Whip the cream with the  $\frac{1}{2}$  cup sugar and fold into the coconut cream mixture. Pour over the cookie crumb base and refrigerate for 2 hours.

## TOPPING

In a small saucepan, bring the water and sugar to a boil. Add the lemon extract. Heat until it begins to caramelize. Add  $\frac{1}{2}$  cup water and the coffee. Stir until completely dissolved.

To serve, unmold the mousse and drizzle with the caramel coffee topping. Top with a spoonful of whipped cream, mint leaves, a raspberry, and additional DoubleTree Cookie crumbs.

# Europe Middle East Africa







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The image features a background of white marble with intricate, flowing veins of grey and light brown. The word "Sip" is centered in a bold, yellow, sans-serif font. The letter 'S' is particularly large and prominent, while the 'i' and 'p' are slightly smaller and positioned to the right of the 'S'. The overall composition is clean and modern, with the vibrant yellow text providing a strong contrast against the neutral, textured marble background.

**Sip**



# DOUBLETREE COOKIE & IRISH CREAM BROWNIE

**YIELD: 6 BROWNIES**

What's even better than sipping Irish cream liqueur and nibbling on a signature, warm DoubleTree Cookie? Enter the DoubleTree Cookie & Irish Cream Brownie. Dreamt up by Sandra Vaillard, assistant sales manager at The Morrison in Dublin, these brownies **are a simple-but-oh-so-delicious blend of Irish cream and our DoubleTree Cookie.** The perfect sweet treat for after dinner, before bedtime, or anytime!

**Sandra Vaillard, Assistant Sales Manager**

The Morrison, a DoubleTree by Hilton Hotel – Dublin, Ireland



## IRISH CREAM BROWNIE

½ cup + 2 tbsp. salted butter, melted  
1 cup granulated sugar  
2 large eggs  
2 tsp. Irish cream  
½ cup milk chocolate baking chips, melted  
¾ cup all-purpose flour  
¼ cup unsweetened cocoa  
½ tsp. salt

## COOKIE BASE

8–10 DoubleTree Cookies  
3 ½ tbsp. butter, melted

## CHANTILLY CREAM

1 ¼ cups double cream or heavy whipping cream  
2 tbsp. powdered sugar  
2 tsp. Irish cream

## BASE

Put the DoubleTree Cookies in a blender and blend to the consistency of breadcrumbs. In a mixing bowl, combine the crumbs with the melted butter to form a loose dough. Press into the bottom of an 8x8-inch pan.

## BROWNIE

Preheat oven to 350°F.

Mix melted butter with sugar until smooth. Add in eggs and Irish cream. Whisk. Add melted chocolate, flour, cocoa, and salt. Mix well. Pour on top of the cookie base and bake in the preheated oven for 30 minutes. Remove from oven and allow to cool for 30 minutes.

## CHANTILLY CREAM

Pour the chilled cream into a large, chilled mixing bowl. It is important that both the cream and bowl are really cold. Whisk until soft peaks form. Add the powdered sugar and Irish cream. Mix gently until well blended.

To serve, cut cooled brownies into 6 individual servings and top each with a generous spoonful of Chantilly Cream.

The background of the image is a piece of marbled paper with a pattern of white, cream, and light grey veins. The word "Nibble" is centered in the middle of the image in a bold, green, sans-serif font.

**Nibble**



# DOUBLETREE COOKIE BANANA DATE CRUMBLE

**YIELD: 5 SERVINGS**

The candy-like date has played a key role in Middle Eastern cuisine and hospitality for centuries, and what better union is there than these iconic delicacies and our signature, warm DoubleTree Cookie? Just as dates are traditionally eaten to break the fast during the Muslim holy month of Ramadan, this *delicious banana date crumble will satisfy a sweet tooth* anytime, day or night.

**Mexon Mathew, Pastry Chef**

DoubleTree by Hilton Hotel Dubai - Jumeirah Beach – Dubai, UAE



½ cup granulated sugar  
4 tbsp. water  
2 tbsp. cream  
2 tbsp. butter  
3 bananas, sliced into thick chunks  
1 tbsp. orange blossom water  
3–4 large dates, pitted and chopped  
3 DoubleTree Cookies, crumbled  
Chopped pistachios for garnish

Combine sugar and water in a pan over medium heat. Bring to a boil. Reduce heat and cook until mixture caramelizes and turns a deep amber color. Remove from heat. Add cream and butter to the caramel and whisk to mix. Gently stir in the bananas, orange blossom water, and the chopped dates.

Fill the bottom of a glass or bowl with a layer of DoubleTree Cookie crumbs, then alternate layers of the banana date mixture and cookie crumbs. Top with chopped pistachios and serve.





*For an even  
sweeter treat,  
add mini  
marshmallows  
to the dough!*



# DATE & DOUBLETREE COOKIE SLICE

**YIELD: 30 SLICES**

An enchanting mix of cultures old and new, East and West this innovative recipe combines Northern Ireland's traditional afternoon tea treat with the popular Saudi Arabian date the world's oldest health food. A gooey mix of dates, coconut, and condensed milk, **this fabulously simple, no-bake treat** is held together with our signature DoubleTree Cookie.

## Anoop, Sous Chef

DoubleTree by Hilton Hotel Riyadh - Al Muroj Business Gate –  
Riyadh, Saudi Arabia



10 DoubleTree Cookies, crumbled  
15 large dates (or 20 smaller ones),  
chopped  
2 cans of sweetened condensed  
milk (14-oz. cans)  
1 cup shredded coconut

Using a rolling pin, crush the cookies in a plastic bag and put them in a large mixing bowl. Add the chopped dates and most of the condensed milk. Mix until the ingredients are well combined; it will be a sticky mixture. If it's too dry, add more condensed milk. Sprinkle most of the coconut onto a large piece of cling wrap (or foil). Tip the mixture onto the coconut and shape into a long tube, about 12 x 2 inches. Sprinkle more coconut over the top and wrap the cling wrap tightly around, twisting the ends together. Leave in the fridge to chill for 4–6 hours. When ready to serve, unwrap and cut into 30 ¼-inch slices. The dough will keep in the fridge for up to a week, securely wrapped.

# DOUBLETREE COOKIE TRIFLE

YIELD: 4 SERVINGS

Portugal is rich with stories and sweets that enchant, like Serradura pudding, an elegantly layered, chilled dessert that inspired our very own DoubleTree Cookie Trifle. Composed of **fresh whipped cream, condensed milk, plump raspberries**, and generous layers of our signature DoubleTree Cookie crumbles, this dessert is as much a treat for the taste buds as it is for the eyes.

## Victória Santos, Executive Chef

DoubleTree by Hilton Hotel Lisbon - Fontana Park –  
Lisbon, Portugal



2 cups heavy whipping cream  
1 tbsp. sweetened condensed milk  
½ tsp. vanilla extract  
2–4 DoubleTree Cookies,  
crumbled  
Toasted coconut  
Fresh raspberries and red  
currants (if available)  
Edible flowers (optional)

Place the cream in a bowl and whip at medium speed.

Once the mixture begins to thicken, slowly add condensed milk and vanilla extract and continue whipping until the mixture forms stiff peaks; this will take longer than whipping normal heavy whipping cream. Set aside.

To assemble the parfaits, place a few DoubleTree Cookie crumbles in the bottom of a clear glass or cup.

Spoon whipping cream on top of the crumble.

Repeat these steps until the cup is filled to the top, finishing with the DoubleTree Cookie crumbles, a fresh raspberry, and red currants.

Dust with toasted coconut and decorate with an edible flower.







The image features a background of white marble with intricate, flowing veins of grey and light blue. The word "Indulge" is centered in a bold, red, sans-serif typeface.

**Indulge**



# DOUBLETREE COOKIE & PEAR DELIGHT

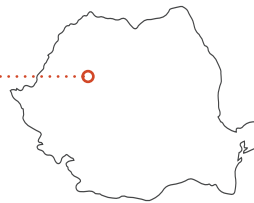
**YIELD: 12 PEARS**

A trip to Romania isn't complete without a taste of tuică, the country's national drink and a potent spirit brewed with plums and sometimes a whole pear inside the bottle. Such creativity inspired our very own pear delicacy, the DoubleTree Cookie & Pear Delight.

***This complex and intricate dessert is composed of many layers*** and is served on a bed of our signature DoubleTree Cookie crumbles.

## **Felician Muresan, Sous Chef**

DoubleTree by Hilton Hotel Cluj - City Plaza –  
Cluj-Napoca, Romania



## **PEAR JELLY**

1 ¼ cups pear juice  
1 tbsp. + 1 tsp. sugar  
½–1 tsp. agar powder or  
gelatin, softened  
2 tsp. lemon juice

## **FILLING**

1 lb. (4 medium) Bosc  
pears, peeled, cored, and cubed  
1 ½ tsp. olive oil  
¼ cup powdered sugar  
1 tbsp. + 2 tsp. lemon juice  
1 cup of pear jelly (see recipe above)  
½ tsp. juniper berries,  
finely crushed

Heat the pear juice, and mix in the sugar and softened gelatin. Bring to a boil and simmer for 1 minute. Remove from heat, add the lemon juice, and allow to cool. Meanwhile, peel, core, and cube the pears. Toss cubes in the lemon juice; divide into two equal portions, and set aside.

In a hot frying pan, sauté half the pears with the olive oil and sugar on high heat for about 3 to 4 minutes. Transfer into a large bowl and mix with the reserved pear cubes. Using an immersion blender, take 1 cup of the chilled pear jelly, add the crushed juniper berries, and blend. Scoop into a 24-count mini demi sphere silicone mold and freeze completely.

Unmold the mini half-spheres and, using disposable gloves, put one half-sphere on top of another. Dip your finger in a bowl of cold water and run it around the middle to form a seal. Return all 12 spheres to the freezer.

Continued on next page...



Don't  
ice forget  
cream!



# DOUBLETREE COOKIE & PEAR DELIGHT, CONT'D

## PEAR MOUSSE

3 medium Bartlett pears, skin and core removed, puréed  
1 tbsp. lemon juice  
3 tsp. juniper berries, crushed  
½ lb. cocoa butter  
½ lb. white chocolate couverture  
6 gelatin sheets, softened per package directions  
¾ cup + 1 tbsp. heavy cream, chilled  
16 oz. mascarpone or sour cream

## WHITE CHOCOLATE COATING GLAZE

9 oz. white chocolate couverture  
9 oz. cocoa butter  
Melt cocoa butter first, then mix in the white chocolate. Blend well and pass through a fine sieve. Warm to 113°F to use. Hold at room temperature or in a warm area if using right away.

## WHITE CHOCOLATE MIRROR GLAZE

1 cup water  
⅔ cup sugar  
1 cup light corn syrup  
1 ⅔ cups sweetened condensed milk  
¾ tsp. vanilla powder or paste  
7 gelatin sheets or 2 tbsp. + 1 tsp.  
powdered gelatin, softened  
11 ½ oz. white chocolate couverture disks  
2 ½ tsp. organic ground turmeric or enough  
yellow food coloring to produce a medium to light yellow

## GARNISH

12 DoubleTree Cookies, crumbled

## PEAR MOUSSE

Soften gelatin sheets per package directions; drain and set aside. Melt cocoa butter over direct heat or microwave and pour over the white chocolate; heat and stir until blended; set aside. Mix puréed pear with lemon juice and bring to a boil; remove from heat. Add the juniper berries and the cocoa butter/white chocolate mixture. Blend in the softened gelatin sheets. Using the immersion blender, mix in the heavy cream and mascarpone. Refrigerate for 12 hours.

When ready to assemble pears, beat pear mousse until stiff peaks form. Put into a pastry bag and pipe into 12 pear-shaped molds.

Fill each mold halfway and place a frozen pear jelly insert in the center. The jelly inserts must not touch the bottom of the mold. Fill the rest of the mold with mousse, pressing it inside to remove any air bubbles. Freeze for 12 hours. Refrigerate any remaining pear mousse.

When the mousse has frozen, unmold the pears so that the bottom side is down. Use the reserved mousse to pipe out a little top on each pear. Freeze for a few hours or until hardened. Wearing disposable gloves, smooth out each pear with your hands and return to freezer.

## WHITE CHOCOLATE MIRROR GLAZE

Soften gelatin sheets or gelatin per package directions. Drain and set aside. Heat water, sugar, and corn syrup to 239°F and mix in gelatin, condensed milk, and vanilla. Pour over white chocolate and let sit to melt. Blend well, without adding too much air. Pass through a fine sieve, tap gently over the counter to remove remaining air bubbles, and chill completely. Rewarm to 90/93°F before using.

For the pear stem, blend a small amount of dark chocolate in a food processor until it forms a workable paste. Shape into pear stems and set aside. Or, work some cocoa powder into a small amount of marzipan and shape into stems.

To glaze, insert a short bamboo skewer in each pear and return to freezer. Warm the White Chocolate Coating Glaze to 113°F. Blend with the immersion blender for a few seconds and keep warm. Heat the White Chocolate Mirror Glaze to 90°/93°F. Do one pear at a time, keeping remaining pears in the freezer. Check the temperature after glazing the third pear; rewarm if necessary.

Carefully immerse the frozen pear in the coating glaze first. Rotate the fruit allowing the coating to spread more evenly and set faster. Once set, immerse the pear in the mirror glaze and rotate until coated. Leave the glazed pears at room temperature while removing the skewers and inserting the stems. Place the finished pears in the refrigerator for a few hours to thaw completely before serving. Pears can be kept refrigerated for up to 3 days.

To serve, place DoubleTree Cookie crumbles in a circle on the plate, and set the pear on it.





# DOUBLETREE COOKIE PANNA COTTA NEST EGG

**YIELD: 5 EGGS**

This incredibly innovative DoubleTree Cookie Panna Cotta Nest Egg was the brainchild of Executive Chef Michael Callcutt and Senior Chef de Partie Elvio Selinunti, and was originally created for Easter celebrations at the London hotel. A delicious white chocolate version of the **traditional Italian panna cotta is nestled in a crisp pastry nest** and finished with a sprinkling of our signature DoubleTree Cookie crumbles. It doesn't have to be Easter to enjoy this artistic sweet treat!

**Michael Callcutt, Executive Chef  
and Elvio Selinunti, Senior Chef de Partie**

DoubleTree by Hilton Hotel London ExCel –  
London, England, UK



## PASTRY NEST

¾ cup + 2 tbsp. flour  
½ tsp. baking powder  
3 tsp. powdered sugar  
Pinch of salt  
½ cup water  
2 ½ tsp. butter  
Oil for deep frying

## WHITE CHOCOLATE PANNA COTTA

3 gelatin leaves  
1 cup whole milk  
1 cup heavy cream  
1 vanilla pod, split  
lengthwise, seeds scraped out  
2 tbsp. + 1 tsp. caster sugar  
1 ¾ oz. white chocolate

## MANGO GEL

1 mango  
1 tbsp. caster sugar  
2 tsp. cornstarch  
½ cup water

## FINISHING THE EGG

5 DoubleTree Cookies  
(bake then freeze)  
3 ½ oz. white chocolate (melted)  
1 tbsp. + 1 tsp. vegetable oil  
(mix vegetable oil with  
chocolate to make it a  
bit thinner)

Mix flour, baking powder, sugar, and salt together; add butter and mix with fingers to a breadcrumb-type texture; add water and mix until dough forms. Divide dough into five portions and allow to rest. Flour rolling surface; then roll out five thin disks.

In a hot skillet, heat the disks for 5–10 seconds on each side; allow to cool. Thinly slice the disks and place on the inside of a medium ladle, spread evenly, but covering all areas. Place a smaller ladle inside and deep fry until crispy; set aside to cool.

Remove flesh from mango. Place in a pan, add water and sugar, and reduce by half, ensuring mango is very soft. Cool slightly, then pour into blender and purée; return to heat. Mix cornstarch with a little water and add to mango purée. Allow to thicken. Place in a squeeze bottle and cool. Squeeze purée into 10 half-sphere molds and freeze.

When frozen, rub a little water on the surface of the gel, then push two halves together, making 5 small balls of mango gel. Return to freezer until required.

Soak gelatin leaves per package directions. Place the milk, cream, sugar, and vanilla pod in a pan and bring to a simmer; remove vanilla pod and discard. Squeeze excess water out of gelatin and add to mix. Stir gently until dissolved. Place mix in 10 half-sphere molds and allow to set for 30 minutes. When the mix has started to set, place mango gel ball into each egg where the yolk would normally be. Place the other half of the egg mold on top making a full egg. Some mix will come out—wipe this away and discard. Place in freezer until frozen.

Blend all five cookies into a fine powder. Remove eggs from molds and place on a fine wire tray. Pour warm white chocolate over each egg then quickly sprinkle with cookie crumbs, covering all areas of the egg. Make a flat base so the egg can stand. Store in fridge on waxed paper until required.

Garnish the plate using any leftover cookie crumbs and mango gel. Place pastry nest on cookie crumbs so it is stable. With a hot knife cut egg in half and arrange both halves in nest. Serve.

# Asia - Pacific







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The image features a background of marbled paper with a pattern of white, grey, and light brown veins. Centered on this background is the word "Sip" in a bold, green, sans-serif font.

**Sip**



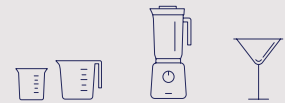
# DOUBLETREE COOKIE & MATCHA

YIELD: 1 DRINK

The four corners of the world come together in this heavenly nightcap that hundreds of guests have savored before bed. Concocted by Akihito Komori, the hotel's food and beverage manager, this delicious cocktail is **a medley of rum, blue passion liqueur, almond and cinnamon syrups, cream, egg white, and matcha powder**, all shaken together and garnished with our signature DoubleTree Cookie crumbles.

**Akihito Komori, Food & Beverage Restaurant Manager**

DoubleTree by Hilton Hotel Queenstown – Queenstown, New Zealand



1–2 DoubleTree Cookies, crumbled  
2 oz. rum  
1 oz. blue passion liqueur  
1.5 oz. almond syrup  
1 tsp. cinnamon syrup  
1 tsp. heavy cream  
1 egg white  
3 tsp. matcha powder

Crumble one DoubleTree Cookie into a cocktail shaker. Add all other ingredients. Shake very well. Strain and pour into a glass. Crumble another DoubleTree Cookie and sprinkle crumbs on top to serve.

The background of the image is a piece of marbled paper with a complex, organic pattern of swirling veins in shades of grey, blue, and cream against a light beige base. The word "Nibble" is centered horizontally and vertically on this background.

**Nibble**



# COCONUT & COFFEE DOUBLETREE COOKIES

**YIELD: 4 DOZEN COOKIES**

In Xinglong, a quaint town in the southeastern island province of Hainan, the locals sip on locally grown coffee—a stark contrast to the rest of the country where tea rules. Naturally, these delicious Coconut & Coffee DoubleTree Cookies are in line with Xinglong’s unique coffee culture. Our signature DoubleTree Cookie is **peppered with fragrant Xinglong coffee** and shredded coconut for a unique and sweet treat.

## **Carl Chen, Executive Chef**

DoubleTree Resort by Hilton Hainan - Xinglong Lakeside –  
Hainan, China



6 lbs. (2 tubs) DoubleTree  
Cookie Dough

1 tbsp. + 2 tsp. Xinglong  
coffee powder

1 cup raw cashew nuts, chopped

½ cup dried, shredded coconut

1 cup chopped coconut

Preheat oven to 350°F.

Bring DoubleTree Cookie Dough to room temperature. When dough is soft and workable, add to bowl of an electric mixer and stir in dried shredded coconut, chopped cashew nuts, and coffee powder. Mix well. Chill dough for 30 minutes.

Drop rounded teaspoons of dough onto an ungreased baking sheet (or line with parchment paper for easy cleanup). Sprinkle half of chopped coconut on top and bake for 15 minutes or until cookies are browning around the edges. Remove from oven and dust with remaining chopped coconut. Allow to cool in pan for 3 to 5 minutes, then transfer to a cooling rack.





# DOUBLETREE COOKIE HAZELNUT BARS

**YIELD: 4 BARS**

As in many warm climates around the world, the chiku fruit, with its sweet fleshy pulp, is not only commercially grown but is also a common garden plant. This popular Indian fruit is incorporated in our DoubleTree Cookie Hazelnut Bars. *The sweet juice from the chiku complements the hazelnuts perfectly* and our signature DoubleTree Cookie serves as the delicious and satisfying base.

## CHOCOLATE TILES

⅓ cup finely chopped hazelnuts  
3 tbsp. superfine or caster sugar  
2 ½ tsp. cocoa  
¾ cup flour  
2 egg whites  
1 tbsp. melted butter

## CHOCOLATE TILES

Preheat oven to 400°F. Mix the chopped hazelnuts, cocoa, and sugar in a bowl and add the egg whites. Sift the flour over the top of the batter and mix in the butter. Transfer the mixture into a pastry bag with a medium to large tip. Pipe 2 ½ teaspoon-sized rounds onto parchment paper-lined baking sheet. Flatten rounds with a fork dipped in water and bake 8–10 minutes or until browned on the edges. Remove the tiles from the sheet pan and shape over or around a curved surface, such as a rolling pin (large curve) or the handle of a wooden spoon. Cool.

## CHOCOLATE SOIL

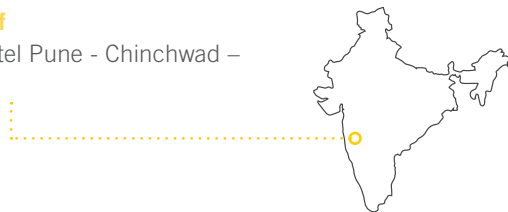
In a small saucepan over medium to high heat, bring sugar and water to a boil. When the sugar has dissolved and begun to turn brownish around the edges of the pan, remove from heat. Whisk the chopped chocolate in and continue whisking until all the chocolate bits are coated. Empty onto a sheet of parchment paper and spread to cool.

## CHOCOLATE SOIL

1 cup superfine or caster sugar  
2 tbsp. water  
2 ½ oz. dark chocolate, coarsely chopped

## Rajesh Rawat, Pastry Chef

DoubleTree by Hilton Hotel Pune - Chinchwad –  
Chinchwad, India



7 oz. dark chocolate  
2 cups DoubleTree Cookie crumbs  
3 tbsp. butter, melted  
4 egg yolks, beaten  
¾ cup superfine or caster sugar  
1 cup heavy cream, divided into ½-cup portions  
1 cup milk  
3 tbsp. hazelnut paste  
¼ cup chikoo and strawberry purée  
1 cup granulated sugar  
¾ cup water  
2 ½ tsp. gelatin, softened

## FOR GARNISH:

Red decorating gel  
Gold dust  
Chocolate Soil (see recipe)  
Chocolate Tuile (see recipe)  
Edible flowers/rose petals

Melt the chocolate in a heatproof bowl over a saucepan of warm water. Cool.

Crumble DoubleTree Cookies and mix with the melted butter. Press evenly into the bottom of a rectangular baking mold.

In a double boiler over low heat, whisk together the egg yolks and caster sugar. Continue whisking and heating until thick and fluffy (about 10 minutes). Remove from heat and allow to reach room temperature.

In another saucepan over low to medium heat, combine ½ cup of the heavy cream, milk, and hazelnut paste. As it comes to a boil, add the melted chocolate. Cool.

While this mixture is cooling, whip the other ½ cup of the cream until medium peaks form. Set aside.

When both the egg yolk and the chocolate mixtures have come to room temperature, combine them and then fold in the whipped cream, a little at a time.

Pour the mousse mixture over the cookie crumble base and chill.

Combine the chikoo and strawberry purée, granulated sugar, and water in a saucepan. Bring to a boil and add the softened gelatin. Cool to room temperature. When cool, pour the gelatin mixture over the hazelnut mousse. Chill.

Divide chilled bars into 4 portions. Remove from molds to plates. Garnish each with a swipe of decorating gel, a sprinkle of Chocolate Soil, and a little gold dust. Place one Chocolate Tuile on top and scatter a few edible flowers and rose petals around the edge.

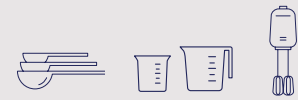
# DOUBLETREE COOKIE RAINFOREST POPS

YIELD: 10–12 COOKIE POPS

This recipe features local Daintree Rainforest chocolate chips and vanilla bean extract from the Atherton Tablelands, adding a tropical North Queensland touch to the signature DoubleTree Cookie. For *a modern twist and a sweet surprise*, the pops are finished with a light dusting of popping candy that mirrors the vibrant and unique hidden treasures of this colorful Australian region.

**Tyrone Hunt, Executive Chef**

DoubleTree by Hilton Hotel Cairns – Cairns, Queensland, Australia



DoubleTree Cookie Dough, thawed  
2 tsp. Tablelands pure vanilla extract  
2 ¼ cups Daintree classic dark  
chocolate baking chips  
Oil for deep frying  
Pop sticks for dipping  
Flour, walnuts, oats, egg, sugar,  
cinnamon, and panko breadcrumbs  
for coating  
Popping candy for dusting

In a mixing bowl, thoroughly mix vanilla into the DoubleTree Cookie Dough. Fold in chocolate chips. Chill the dough for 1 hour.

When dough has chilled, turn out on floured surface and shape into 10–12 ½-cup balls. Place on pop sticks. In a small plastic bag, mix ½ cup oats and ½ cup chopped walnuts with 1 tbsp. sugar and 1 tbsp. cinnamon. Beat one egg for dipping and place panko breadcrumbs (½ – ¾ cup) in another plastic bag or bowl. Roll each pop in flour first, then dip in the beaten egg, the oat and walnut mixture, and finally the panko crumbs. Deep-fry until golden brown, then dust with popping candy and serve.





RECTIONS

*Make Your Party Pop!*





# DOUBLETREE FRUIT & NUT COOKIES

**YIELD: 4 DOZEN COOKIES**

A major city in southwest China, Chongqing is not only a booming metropolis, but its markets are abundant with tropical fruits and nuts from all over the country. It's no wonder these rich and fruity DoubleTree Fruit & Nut Cookies were born here. After experimenting with baking temperatures and times, our meticulous Pastry Chef Young Chen devised the perfect recipe for **a cookie that is soft yet robust** with the sweet flavors of dried fruits.

## Young Chen, Pastry Chef

DoubleTree by Hilton Hotel Chongqing North – Chongqing, China



## COOKIE BASE

DoubleTree Cookie Dough, thawed

## TOPPING

- 1 ½ cups honey
- ½ cup sugar
- 2 ½ cups whipping cream
- 1 cup butter
- 4 cups candied orange peel
- 1 ¼ cup raisins
- ¾ cup dried cranberries
- ¾ cup sliced almonds

Roll or press dough into the bottom of an 18x13-inch cookie sheet. With a straw or a fork, press holes in dough surface. Bake in 350°F oven about 8–10 minutes or until set, but still soft.

In a large saucepan over medium heat, combine all ingredients except almonds. Mix well and bring to a low boil, stirring often. Remove from heat and stir in almonds. Spread over prepared cookie base and bake at 350°F until the topping is golden. Remove from oven and cool slightly. Cut into squares and serve warm.



The image features a background of white marble with intricate, flowing veins of light grey and blue. The word "Savor" is centered in a bold, red, sans-serif font.

**Savor**







# BEEF RENDANG DOUBLETREE COOKIE PIE

YIELD: 5 PIES

A national favorite of Malaysia, beef rendang is boldly paired with the signature DoubleTree Cookie for **a sweet and savory delight that has never been seen before.** With its mix of spices and coconut milk, beef rendang has incredible depth and complexity, and has been a favorite in Malaysia for centuries. Now, paired with our DoubleTree Cookie as a pie crust, this innovative creation from Pastry Chef Low Kin Kang mixes the old with the new seamlessly.

## Low Kin Kang, Pastry Chef

DoubleTree by Hilton Hotel - Kuala Lumpur –  
Kuala Lumpur, Malaysia



## BEEF RENDANG

1 ½ lbs. beef, cut into small cubes  
Water, as needed  
⅓ cup coconut milk  
¼ cup coconut paste  
2–3 turmeric leaves, sliced  
2–3 kaffir lime leaves

## SEASONING MIX

4–5 shallots  
3–4 cloves garlic  
2 ½ tbsp. ginger, diced  
1 ½ tbsp. galangal, diced  
6 dried red chili peppers  
2–3 stalks lemongrass  
1 ½ tbsp. fresh turmeric, diced  
6 turmeric leaves

## CRUST

DoubleTree Cookie Dough,  
enough for 10 cookies, thawed

Bring DoubleTree Cookie Dough to room temperature. Divide into 10 equal portions. Roll each portion out to a circle about a ½-inch thick. Press 5 of the circles into the bottoms of individual pie pans and reserve the other 5 portions for the top crusts. Set aside.

Add the seasoning mix to a blender and blend to a smooth paste. Place in a medium-sized pot with the cubed beef and cook on low heat for about 30 minutes. Stir often and add water as needed to keep from sticking. Add coconut milk, coconut paste, turmeric, and kaffir lime leaves; simmer for another 45 minutes or until the meat becomes very tender. Add water, as necessary, to keep the meat from becoming dry. Continue to stir often.

Correct the seasoning. Add salt, pepper, and up to 3 tbsp. beef stock powder and/or ⅓ cup palm sugar to taste. If necessary, add a bit of dark soy sauce to blacken the rendang.

Pour the rendang filling into the prepared cookie pie crusts and top each with a cookie crust top. Bake in a 350°F oven for 30 minutes.

The image features a full-page background of a light-colored marble with intricate, flowing veins of grey and blue. Centered horizontally and vertically is the word "Indulge" in a large, bold, green sans-serif typeface. The text is solid green and stands out prominently against the complex, organic patterns of the marble background.

**Indulge**



# DOUBLETREE COOKIE, ALPHONSO MANGO & SAFFRON PHIRNI

**YIELD: 6 SERVINGS**

Inspired by the colorful North Indian festival Lohri, two quintessential Indian favorites, the Alphonso mango and Kashmiri saffron, are brought together to create a delicate and ethereal phirni, a traditional Indian sweet rice pudding. Created by Junior Sous Chef Nitin Rawat, **this phirni is refreshingly tart** and is complemented perfectly by our signature DoubleTree Cookie crumbles.

## **Chef Nitin Rawat, Junior Sous Chef**

DoubleTree by Hilton Hotel Gurgaon - New Delhi NCR –  
Gurgaon, India



½ cup basmati rice  
1 Alphonso mango  
½ tsp. powdered saffron  
2 ½ cups milk  
2 ¼ tsp. sugar  
1 ¼ cups DoubleTree Cookies, crushed  
¾ cup sliced almonds

Wash rice and soak in water for 2–3 hours. Drain water and put the soaked rice in a blender. Blend to a coarse paste. Set aside.

Peel and de-seed mango. Put pulp into the blender and purée. Put saffron in a small cup and sprinkle a few drops of water over it. Let it brew for a while.

In a saucepan over low heat, combine the milk, sugar, and ground rice. Cook for 25 minutes, then add mango purée and DoubleTree Cookie crumbs. Cook for another minute or so. The rice should absorb all the milk and cookie crumbs. Stir in saffron.

Pour into serving bowls and chill for 2 hours until set.

Garnish with almonds, pistachios, and more DoubleTree Cookie crumbs.



For a  
healthy twist,  
use yogurt  
instead!



# SPRING FLOWERS & DOUBLETREE COOKIE PARFAIT

**YIELD: 1 PARFAIT**

Inspired by the beauty of Japan's world-famous cherry blossoms, this **wonderfully simple yet delicious parfait** brings together a medley of fresh seasonal fruits, the edible sprigs of the cherry blossom tree, and, of course, our signature DoubleTree Cookie, broken into bite-sized pieces. Modern, simple, and an easy favorite for all ages.

## **Yuh Tobari, Executive Chef**

DoubleTree by Hilton Hotel Naha –  
Naha City, Japan



½ cup of vanilla ice cream

1 DoubleTree Cookie broken  
into 4 pieces

Seasonal fruits sliced and/or cubed  
(strawberries, orange and  
grapefruit sections, dragon  
fruit, etc.)

Edible flowers, mint leaves, and  
cherry blossoms for garnish

In a small, chilled bowl, crumble 3 of  
the cookie pieces. Mix the ice cream  
with the cookie crumbs, fruits, and  
edible flowers. Spoon into a cocktail  
glass. Decorate the plate with mint  
leaves, edible flowers, and a sprig of  
cherry blossoms. Place the remaining  
cookie quarter on the rim of  
the glass.

To eat, use the cookie as a scoop and  
treat yourself to the taste of spring  
in Japan!









DOUBLETREE  
BY HILTON™

**#StartWithCookies**

